



KANSAS PIONEER

Tamale Pie serves 4



4 c.	Corn meal mush or Corn meal grits
1 lb.	Browned ground beef
1/2	Small red onion diced
1t. each	Salt and Ground Black Pepper
1 T.	Spanish Gardens Taco Spice
1 c.	water
2	Jalapeño peppers diced fine
1	8 oz. can tomato sauce

Make 1 recipe of corn meal mush or grits, cover and set aside. Spray 2 qt. Glass casserole with oil. Spread $\frac{1}{2}$ of mush into bottom of pan. Brown beef and onion in skillet with salt and pepper stirring to break into small pieces. Add water and taco spice to skillet, stir. Simmer until water is almost evaporated. Add tomato sauce and jalapeño to skillet. Continue to simmer stirring occasionally until thickened. Pour meat mixture over mush in casserole. Drop 2nd $\frac{1}{2}$ of mush with teaspoon on top of meat. Spread flat over meat. Cover with lid or foil. Casserole can be baked immediately or held up to 24 hours before baking. Bake at 350° for 30 min. if fresh 45 min. if it has been refrigerated. I like to serve with Pico de Gallo (or Salsa), ranch beans, Spanish rice, and sliced avocado.